

CANAS FEAST



2019
COUNOISE
COLUMBIA VALLEY AVA
DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: October 16th

COOPERAGE: 18 months in
neutral French oak barriques

pH: 3.61

ALCOHOL: 14.1%

BOTTLED: April 2021

AGING: Now through 2025

FOOD PAIRING SUGGESTIONS

Pair with Chorizo,
Curried Eggplant,
Smoked Ham, and
Green Olives



VINEYARD NOTES

AVA: Horse Heaven Hills Counoise (100%)

PLANTED: 1998

ACREAGE: 1 of 267 Acres

ELEVATION: 850 ft.

SOILS: Silty Loam

COMPOSITION

VINTAGE TRENDS

NO PEAKS, BUT PLENTY OF VALLEYS

The 2019 growing season was markedly odd, characterized more by cold snaps than by heat spikes. An early spring saw heavy accumulations of snowfall in central Washington, which delayed winter pruning - some crews even pruned in the snow! Bud break was later this year, with cooler than average temperatures throughout the growing season. Despite the later start, early ripening varieties were harvested on pace with the average. However, heavy rainfall during the 3rd week of September halted harvest activity for more than a week. Several days of "normal" weather were followed by record early frosts during the first week of October, hitting the breaks on harvest of later ripening varieties for yet another week. Across the region, thermometers in most appellations saw few if any days in the triple digits. All told, the curious weather pushed our harvest past the middle of October, with our last fermenters pressed as late as November.

Across the spectrum of varieties, the 2019 vintage has characteristics of cooler and warmer vintages combined. Longer hang times with less heat intensity contributed to fruit with alluring depth and complexity along with the enchanting aromatics associated with wines from cooler vintages.

WINEMAKER NOTES

Representing less than half of one percent of the planted acreage in the southern Rhône and Languedoc regions in the south of France, the obscure Counoise varietal is best known as a component in wines from the famed Chateauneuf du Pape appellation. A recent addition to plantings in the Pacific Northwest within the last decade, Counoise is known for contributing good acidity and soft tannins to blended wines, along with notes of bright fruit and peppery spice. It is also a refreshing and complex wine when bottled individually. We use a combination of Rhone selection and native yeasts to ferment our Counoise.

TASTING NOTES

Ripe strawberry, sweet agave, exotic spice, and vernal floral notes are layered throughout this complex Counoise. Queen Anne cherry and Chantilly cream provide ample weight on the entrance, while flavors of black tea and white pepper pique the mid-palate. The finish is round, lush, and long.



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THE HISTORIC REGIONS OF ITALY, BORDEAUX, RHONE & THE PACIFIC NW.
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